About Us

Since 2002 Hoby Agriculture and Forest Product Co. Ltd. is supplier of Medicinal and Aromatic Plants. Our Powers comes from experienced knowledge, strong herbs sources that is providing us clean and stable quality. Our culture is grounded in integrity and respect. This means adhering to the highest standards of ethics. Our reputation as an ethical company is one of our most valuable assets. We stand by everything we do. Quality means for us is doing job properly in one-time-only. We’ve always delivered quality products, and we are continually striving to improve our performance. Our philosophy is simple—Act as a partner for our clients.

Our vision is;
Eager to learn and Share experience,
Provide the best service and believe in success

Our Factory
Our Products
Bay / laurel (Laurus nobilis) is an aromatic evergreen tree or a large shrub reaching 5 – 10 meters high and has dense branches with 4 - 10 cm long leaves.

The shape of leaves differ according to the areas of Mediterranean and Aegean where the product held. The colour of leaves is green with aromatic and bitter taste. Bay leaves are picked up and dried or dehydrated in ovens. Harvest time in Turkey begins in August.

Its volatile oil ranges from 1 -3 %. It contains mostly cineol 50 %, furthermore eugenol, acetyl/methyl eugenol. The leaves are classified according to qualities and sizes as

* F.A.Q.
* Standard select
* Semi select
* Hand picked selected
* Cut/Broken sizes
* Ground powder

Qualities depend on the selection of leaves and specifications and packaging such as rate of whole leaves, broken leaves, black spot, brown spot, insect defilled, leaf with holes, webbed leaf and stems.

Packing of whole leaves is carton box or pressed in bale. According to customers’ preference, various qualities of laurel leaves are prepared to meet their needs.

Laurel leaves are used almost exclusively as flavor agents during the food preparation stage in meat, seafood, or vegetable on skewers before cooking. The aromatic leaves are added to Italian pasta sauces. But if it is also used as whole leaves and it is removed from dishes before serving. It is also added to some liquor. It is digestive and antiseptic in medical purposes.
Native to the Mediterranean, cistus (rockrose) plants have soft green foliage that varies in shape depending on the species. Large, fragrant flowers bloom for about a month in late spring and early summer. Each blossom lasts only a day, and may be pink, rose, yellow or white, depending on the species.

The most unique feature of this plant is its richness of polyphenols whose extraordinary abundance in the cistus has popularized it as a valuable food supplement used in teas, taken alone and even incorporated in boutique health foods where its age old reputation of supporting the immune system and therefore assisting naturally with resistance to and recovery from common colds and flu. Cistus polyphenols contain large proportions of the now famous ‘Proanthenols’
Oregano (Origanum vulgare onites) is a tender perennial plant growing to 20-80 cm tall with pale green to gray green wooly rounded foliage 1-4 cm long.

Oregano is cultivated in different areas of Mediterranean and Aegean regions of Turkey. Some varieties are collected from forest in nature. Harvesting time is at the end of June and mostly in July. Oregano has varieties and commercial types from Lamiaceae family to be supplied in dried form to the consumers for culinary use after preparation and packaging. It has an aromatic, warm and slightly bitter taste.

Climate, seasons and soil composition may affect the aromatic volatile oils in oregano between 1% and 3% according to species. The essential oil contains variable amounts of carvacrol and thymol. Oregano oil is extracted for industrial purpose.

Dried oregano is usually processed as 30 mesh particles of oregano leaves and flowering top. It is also possible to make other sizes and ground. Packing is 10 kg or 20 Lbs kraft paper bags. According to customers’ preference, various blends of oregano are prepared to meet their needs. Oregano is used extensively as a flavoring on pizza and sprinkle leaves over meat dishes. In Turkish cuisine, oregano is mostly used for flavoring meat, especially for mutton and lamb in barbecue and kebab restaurants. It can be usually found on table, together with paprika, salt and pepper. It is a preferable spice for gourmets in tomato sauces, grilled meat and fried vegetables in culinary use. It is also used as digestive, soothing and antiseptic in alternative medical use.

### Chemical Analysis

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture</td>
<td>7 – 12 %</td>
</tr>
<tr>
<td>Volatile Oil</td>
<td>1 – 3 %</td>
</tr>
<tr>
<td>Ash</td>
<td>Max. 10 %</td>
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<tr>
<td>Acid insoluble ash</td>
<td>1,2 %</td>
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<tr>
<td>Salmonella</td>
<td>Absent in 25 gr.</td>
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Thyme (Thymus) plant is a herb growing to 20-25 cm long. It is usually picked up from nature. Harvest time is July – August in Aegean and Mediterranean regions of Turkey. Available various species with sword shape leaves 5-10 mm with various tones of green colours. Thyme leaves have strong aromatic taste.

Volatile oil of thyme leaves ranges from 1% to 3% according to the species. Essential oil varies according to areas, climate, time of harvest and storage conditions. Main components of oil are the phenols thymol and carvacrol. Leaves are processed whole cleaned and rubbed ground.

Thyme is an herb with culinary, medicinal and ornamental uses. It is consumed as tea for digesting and soothing.

**Chemical Analysis**

- **Moisture**: 7 – 12%
- **Volatile Oil**: 1 – 3%
- **Ash**: Max. 10%
- **Acid insoluble ash**: 2%
- **Salmonella**: Absent in 25 gr.

**Packing**: 15 kg. net paper bags.
AgroHoby is offering you 100% Natural and healthy Soaps. We already know that natural is about the relationship between producer and consumer and the planet that we share. We respect planet and people who live in. Our soaps are produced with high quality techniques and high grade ingredients.

Juniper, Laurel, Rose, Sulfur, Thyme, Turkish Bath, Goat Milk Soaps.
Pine nuts are gathered from pine tree cones. The cones are collected and are sun dried and cone to unshelled nuts separation is provided. Unshelled nuts are separated and bathed in water. Then nuts are separated from their shells are dried and transported to factory, in clean fabric bags after the selection and weeding processes. They are presented to the customer in the desired type of packages.
Rosemary plant (Rosmarinus officinalis) is a member of Laminaceae family reaching 1-2 meters high. Mostly it grows in Mediterranean of Turkey at low altitude near the sea.

Leaves are picked up and dried in the harvest time in July - August. The leaves are thin and 1-2.5 cm long. It has pleasant aromatic and bitter taste. Its volatile oil is measured about 1 to 2.5%. Therein cineol 30%, camphor 20%, borneol 18%, bornyl acetate 7%. It is processed as whole cleaned or cut sizes from 1 mm to 5 mm. We also make it ground powder. Packings are poly bags, kraft paper bags and carton boxes. It is widely used as a popular spice in dishes of meat, fish, vegetable and soap. Rosemary is also added to some vermouth for its nice aroma. Its essence is also an ingredient of various cosmetic products and shampoos.

It is also believed that it strengthen the memory and very useful for rheumatism, asthma, bronchitis and anemia.

**Chemical Analysis**

<table>
<thead>
<tr>
<th>Component</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Moisture</td>
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<td>Volatile Oil</td>
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<tr>
<td>Ash</td>
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<tr>
<td>Acid insoluble ash</td>
<td>1.5%</td>
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<tr>
<td>Salmonella</td>
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</tbody>
</table>
Olive leaf was first used medicinally in Ancient Egypt and was a symbol of heavenly power.

It was also used to mummify pharaohs. The benefits of olive leaf extract vary from promoting improved energy and healthy blood pressure, to supporting the cardiovascular system and the immune system.

Olive leaf has shown its ability to fight all forms of attacking viruses. Olive leaf has anti-viral, anti-fungal and anti-inflammatory properties. It has 400% more antioxidants than Vitamin C and double the antioxidants of green tea.
Essential oils are the fragrant, highly concentrated natural constituents that are found in plants. They are what give the plant its characteristic odour and contain the healing power of the plant from which it was extracted. When used correctly, essential oils bring a wide range of health benefits since unlike modern drugs, they have no side-effects. A typical essential oil will contain more than 100 different chemical compounds, each of which exhibits a specific therapeutic property, and it is for this reason that many essential oils can be used for such a wide range of conditions.

AgroHoby supply Essential oil of
Laurel / Bay Leaf, Rosemary, Oregano, Thyme
Since 2002 Agrohoby company supply best herbs and agriculture products from Turkey to the world wide. Here below please check our other products we can cooperate with you and also we can supply other herbs and agriculture products up to your request.

Spices: Linden Leaves, Sumac, Sage Leaf,

Seeds: Cumin Seed, Fennel Seed, Aniseeds

Medical Herbs: licarice Roots, cherry stems